

IL BUCO PRANZO

PANE, OLIO, SALE

House-Baked Bread - \$2 per person

Trapanese fiore di sale, il Buco extra virgin olive oil

2016 Harvest Olive Oil Tasting - \$12

Taggiasca (Liguria), Cerasuola (Sicilia), Moraiolo (Umbria)

ANTIPASTI

- 17 **Crispy Artichokes**
preserved lemon
- 18 **Roasted Autumn Squash**
red kuri, honeynut, pepitas, westfield capri, guajillo chili oil, wild watercress
- 14 **Gazpacho**
heirloom tomato, ricotta salata, grapes, puffed black rice
- 16 **Insalata**
gem lettuce, shaved radish, avocado, anchovy, sunflower seeds
- 18 **Summer Squash**
housemade ricotta, macadamia nuts, pecorino, biancolilla olive oil, mint
- 22 **Crudo**
big eye tuna, opal basil, cotton candy grapes, yuzu, horseradish
- 17 **Riso Nero**
wild shrimp, farm egg, venetian black rice, calabrian sausage
- 22 **Pizza Umbra**
lonza, tomatoes, mozzarella, arugula, calabrian chili
- 18 **Fried Rabbit**
black pepper, honey, lemon

SALUMI DELLA CASA

- 18 **Selezione for 2** 28 **Selezione for 4** 38 **Assortito**
House-cured pork from Flying Pigs Farm
- | | | |
|-----------------------|----------------------|--------------------------|
| 9 <i>Cacciatorini</i> | 20 <i>Prosciutto</i> | 10 <i>Guanciale</i> |
| 9 <i>Finocchiona</i> | 14 <i>Culatello</i> | 9 <i>Pancetta</i> |
| 9 <i>Toscano</i> | 9 <i>Lardo</i> | 10 <i>Coppa</i> |
| 9 <i>Piccante</i> | 12 <i>Mortadella</i> | 12 <i>Coppa di Testa</i> |
| | 20 <i>Bresaola</i> | |

PRIMI

- 25 **Tagliolini Neri**
red rock crab, preserved lemon, leeks, peperoncino, chives (housemade)
- 26 **Busiate**
baby octopus, heirloom tomatoes, castelvetro olives, calabrian chili (pasta Campo)
- 19 **Bucatini Cacio e Pepe**
pecorino romano, black pepper (pasta Setaro)
- 19 **Lasagnette**
housemade sausage, kale, parmigiano (housemade)
- 24 **Maccheroncini**
white chanterelles, lobster mushrooms, rainbow chard, parmigiano (housemade)

SECONDI

- 18 **Short Rib Panino**
gorgonzola, onion marmalade
- 17 **Crispy Chicken Panino**
garlic aioli, parmigiano, arugula salad
- 15 **Tuscan Kale Panino**
stracciatella, anchovy
- 18 **Porchetta Panino**
arugula, salsa verde
- 17 **Crispy Cod Panino**
pickled vegetables, cucumber, caper aioli
- 34 **Ocean Trout**
cedar plank roasted, baby leeks, charred lemon
- 24 **Market Fish a la Plancha**
risina beans, boquerones, heirloom tomatoes, parsley

CONTORNI

- 9 **Seasonal Greens**
anchovy, breadcrumb, lemon
- 9 **Crispy Polenta**
parmigiano

LA FILOSOFIA

An offspring of il Buco on Bond Street, the Alimentari continues with the same commitment to sustainable living. Our salumi is prepared in house with pigs raised hormone and antibiotic free. The bread is baked on the premises with organic whole grains and long fermentation. All of our wood furnishings have been constructed with the joists of recuperated wood from the original Great Jones Lumber Supply.

October 10th, 2017